



forte

CATERING & EVENTS

Perfect weddings are our Forte...



Forte Catering and Events is an award winning Sydney based caterer.

Winning National Caterer of the year 2012 as well as Caterer at an event at the 2010 & 2012 at the Restaurant and Catering awards for excellence and finalist in 2011, we are committed to the art of creating fine innovative food and stunning events.

Our culinary philosophy is simple. We source the best seasonal produce to create menus that draw on a variety of flavours and textures - presenting our clients with pure food artistry.

This philosophy translates directly into exceptional cuisine, crafted with passion and expertise.

OUR AWARDS:

WINNER - BEST WEDDING CATERER
RESTAURANT & CATERING AWARDS 2013

WINNER - BEST NATIONAL EVENTS CATERER
RESTAURANT & CATERING AWARDS 2012

WINNER - BEST CATERER AT AN EVENT
RESTAURANT & CATERING AWARDS 2012

WINNER - BEST CATERER AT AN EVENT
RESTAURANT & CATERING AWARDS 2010

Food Artistry



Established in 1995, Forte is a premium caterer and food creator for some of the largest and most prestigious events in Sydney.

With a passion for exquisite cuisine, and a dedication to professional service, we have established ourselves as one of Sydney's leading culinary experts.

Our catering service is available for a diverse range of events, and our Executive Chef Anthony Sullivan and our sales & events team will work closely with organisers to ensure that the occasion is handled with devotion and care.

Forte Catering & Events are proud to be an award winning external caterer and a preferred caterer for many wedding venues around Sydney.

At Forte we ensure that every event is one to remember and always offer that personal experience which makes your big day that much easier to organise and reflect your personality.

Our catering and event experience is enviable with guest numbers ranging in size from 20 – 2000. This broad experience will guarantee the success of your upcoming wedding. We can assist with not only the catering but venue selection, flowers, entertainment and all the finer details of your wedding day.

We look forward to helping make your day unforgettable!

About Us



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The wedding catering offered by Forte is often described as 'exquisite', 'delicious', 'superb' – but from the outset we set out with one goal; to work with couples to ensure their wedding is 'unforgettable'.

Beautifully crafted food should be the centrepiece of a truly memorable wedding reception. Couples looking for menus with a difference, should consider some pure food artistry from Forte.

It's not only the packages that we can design but the team at Forte will work closely with couples to create a bespoke menu that your guests will never forget, with Forte at your side, planning the perfect wedding menu has never been easier.

Having twice won Wedding Caterer of the Year, Forte is incredibly experienced at planning, creating and delivering outstanding wedding catering so you can relax and enjoy your special day.

**Personal
Wedding Service**



Ruby Package

Our Ruby Package is a 4 hour canapé package which allows you more time to spend with your guests and keeps your day relaxed and informal while still providing plenty of food for your guests.

Emerald Package

Our Emerald Package is a 4 hour package which blends a traditional with a more relaxed canapé reception by offering a canapé entrée and then seated main course.

Sapphire Package

Our Sapphire Package is a 5 hour package offering a more traditional reception package, including canapés on arrival with a seated menu.

Diamond Package

Diamond Package is a 6 hour package, if you want everything in one package the Diamond Package is the one for you, we have even included wedding night accommodation for the bridal couple in a 4 star hotel in Sydney CBD

Bespoke Package

Let Forte design a package that works for you, giving you the flexibility to create a day that truly represent your relationship. Include a mixture of canapés, food stations, and plated meals or table buffet, the possibilities are endless!

Package Upgrades

Can also be offered for all of our standard wedding packages to allow you to make changes that you would like without completely changing. Contact Forte's wedding manager for a full list of upgrades available.

Packages



Creating delicious canapés is an art form. The highlight of any event or celebration is the food.

The sight of beautifully presented, gourmet canapés is guaranteed to induce a mouth watering response from guests.

With a long history in the catering industry, Forte have developed a canapé menu through extensive experience with superior quality and a dedication to fresh produce.

The result is a series of dishes perfectly balanced to excite the palate and intoxicate the senses.

Forte Canapés Sample Menu:

Goats cheese pannacotta w quince & rosemary on brioche (v)

Confit duck & spanish onion marmalade tartlets

BBQ swordfish brochette w preserved lemon dressing (gf)

Chipotle beef quesadillas w tomatillo & coriander

Chermoula katifi king prawn w lemon aioli

Zucchini & haloumi fritter w red pepper relish (v)(gf)

Mushroom, leek & parmesan tart (v)

For a copy of our seasonal menu please contact us.

Canapés



For fine dining occasions, our talented Executive Chef Anthony Sullivan's exquisite tastes and superb presentation will conjure only the finest food artistry.

Creating the perfect atmosphere is essential in a formal dining environment.

Our menus offer a sophisticated blend of dishes that are fitting for any occasion. Forte offers a comprehensive service, advising you in every step of the planning process, ensuring the perfect menu.

Forte Sample Seated Dining Menu:

Entrée

Slow roast duck breast, caramelised pears, pomegranate & cinnamon dressing

Crystal Bay king prawns, watercress & tomato salad & spiced gazpacho dressing (gf)

Buffalo mozzarella w saffron braised fennel, wood fired peppers & salsa verde (v)

Main

Seared ocean trout fillet, white bean & zucchini flower salad & ligurian olive tapenade

Black angus beef fillet w pickled chinese mushrooms, choy & sweet sesame & ginger dressing

Caramelised root vegetable ravioli in saffron pasta w smoky romesco sauce (v)

Dessert

Ricotta & strawberry cheesecake w pistachio & vanilla syrup

Glazed lemon meringue tartlet, poached blueberry & apple compote

Jaffa chocolate ganache tart w white chocolate & orange macaroon

For a copy of our seasonal menu please contact us.

Seated Dining



Food stations are a terrific option for stand up dinners or a more relaxed dining experience.

Forte catering has extensive experience in the industry and has perfected the art of providing food stations that will fill guests with a sense of awe.

Our chefs provide sensational delicacies, crafted with only the freshest produce.

With exceptional dedication to efficient service and presentation, our food stations are perfect for your next event.

Forte Sample Food Station Menu:

Antipasto station

Set with terracotta pots and wooden boxes, this station has a warm feel, overflowing with fresh produce our antipasto station is a farmers market come to life.

Selection of meats to include; (but not limited to)

Thinly shaved truffle salami

Pork & chilli sopressa

Grilled prawns wrapped in serrano ham, brushed w lemon juice – Served cold

Accompaniments;

Char-grilled eggplant (gf), semi dried tomatoes (gf)

Marinated artichokes, Pickled cornichons & giardiniera vegetables

Smoked eggplant dip w sweet paprika, chickpea & lemon hommus

Roasted beetroot, caraway & yoghurt dip

Chickpea & tahini hommos w pressed lemon oil

Warm sicilian olives w chilli, thyme & garlic and freshly toasted flatbread drizzled in herb oil.

For a copy of our seasonal menu please contact us

Food Stations



Table buffets are a more relaxed version of a seated menu and are great for encouraging guests to socialise at their tables while still giving you the traditional seated aspect.

Guests will be thrilled by the variety a table buffet offers rather than one set meal.

Choosing canapé entrée is a stylish accompaniment to a table buffet main course. Dessert, is a lush indulgence which can be individually plated, share platters or a dessert buffet - the options are endless.

Each of our seated main course options can be used as table buffet or our chefs can create a bespoke menu based on your ideas for your day.

Forte Sample Table Buffet Menu:

Entrée

Smoked salmon & horseradish crème fraiche tartlet
Tortellini of goats cheese, pumpkin & marjoram (v)
Crispy wonton w chilli chicken, dried mango & mint

Main

Crisp-skin mulloway w borlotti beans, fennel, pancetta & vine tomatoes (gf)
Smoked sea-salt crusted lamb loin, heirloom tomato, buckwheat & green olive tapas
Portobello mushroom tarte tatin, eschallot confit, Persian fetta & lemon thyme (v)

Dessert

Soft passionfruit meringue w sour cherries & rhubarb
Dark chocolate opera cake w smoked pecan brittle
Fire Engine Red Washed Rind cheese served w caramelised apples, rosemary, raisin paste & toasted sourdough

For a copy of our seasonal menu please contact us.

Table Buffet

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Beverage Packages

Having chosen boutique wine merchants, Forte creates a beverage selection to define your event and compliment your menu selection.

Our beverage selection offers some of the best from Australia and abroad to sate even the most critical connoisseur. Appropriate beverage selection is essential in order to compliment the menu.

Forte will consult with you in regards to beverage choice and provide recommendations depending on menu selection, to allow you to make changes that you would like without completely changing.

Contact Forte's wedding manager for a full list of upgrades available.

Cocktails

Greeting your guests with a cocktail at your wedding reception is divine start to your new life. It can complement your theme or choose a traditional cocktail for all guests will enjoy.

Consult with Forte's beverage team for a cocktail with twist. Or create your own version of a classic.

French Pear Martini
Negroni
Caipirinha
Papillon
Pomegranite Mojito
Tom Collins

Beverages



Not only is Forte a premiere wedding caterer, we also offer exceptional wedding coordination services including assisting with the theming for your special day.

This value added service means that by consulting with us, you get expert advice and are able to draw on our extensive wedding coordination experience.

We understand the importance of providing a personalised day for every bride and groom and how far a great theme can go towards creating that perfect celebration.

From the food through to the table settings, decor and entertainment Forte's creative thinkers will be able to deliver designs that fit your day.

It is what we do, what excites us - the artistry of food and the event as a whole.

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Theming



Forte have the pleasure of working in some of Sydney's most beautiful and unique venues.

Venues include The Armoury at The Gap Bluff, The Cell Block Theatre at the beautiful National Art School and various spaces within the Royal Botanical Gardens including Lions Gate Lodge and The Rose Gardens.

Forte also creates stunning weddings in many private homes in Sydney and other extraordinary spaces that Sydney offers.

Your venue is vital to the theme of your wedding, contact our wedding manager for more information on venues that suit your style.

Some of our Venues:

- Cockatoo Island, Biloela House & Lawn
- The Residences Centennial Park
- The Armoury at The Gap Bluff
- RBG, Rose Garden
- The Cell Block Theatre
- Cockatoo Island, Naval Store
- NIDA, Sydney College of the Arts
- The Powerhouse Museum
- RBG, Lions Gate Lodge
- Vaucluse Yacht Club
- Paddington Town Hall
- Chinese Gardens
- Rodd Island
- John Niland Scientia
- Venues of your choice

Venues



“ I’m very well thank you; still basking in the glow of the weekend!

Everything went so fantastically well I’m almost lost for words. You and your crew did an absolutely amazing job and I can’t thank you enough for all you did. Many people commented that it was the best wedding they’d ever been to! The after party was fun too but being on the island was the main event. The food was so delicious and your staff were absolutely faultless. All the best.”

Olivia and Matt | 22.09.12 | Rodd Island

“ Dealing with Laura from Forte was one of the most enjoyable experiences in the lead up to the wedding! Right from our first discussion she impressed us with her attention to detail and fresh, new ideas that put Forte way ahead of all the other companies proposing for our event.

There was nothing that was too much trouble or any detail that was not thought of. Laura took a personal interest in our tastes and the chefs catered impeccable meals according to this. We have already had so many comments about how amazing the food was!

We cannot recommend Forte highly enough for any calibre of event. You would never be disappointed with the food or service!

Kylie & Ben | 07.09.13 | Cockatoo Island”

“ Laura and the team at Forte who could not only offer what we were after but did an amazing job. We were able to select from a huge range of food to create a menu that suited us and our guest’s tastes. On the actual day everything went off without a hitch and we didn’t have to worry about a thing. The service was unreal and the food was phenomenal. Since our wedding we have had lots of our guests tell us it was the best wedding food they’ve ever had. Thanks again to Laura and her team, I would highly recommend Forte to anyone!

Stephanie & Tim | 12.04.14 | Sutton Forest

“ The approach and dedication the team at Forte had looked after our day and made the distinct difference. From our initial meeting, follow ups, right through to the presentation & delivery of food on the day - everything exceeded our imagination!. However, the most important element that added the real quality and seamlessness to our day was the way the Forte staff and management lead by Laura and Ross interacted with the guests – it really made our day. It showed that they cared and that it just wasn’t another wedding for them.”

James & Michelle | 04.05.14 | Australian Technology Park

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www.fortecatering.com.au

PO Box 827, Broadway NSW 2007 | T - +61 2 (02) 9211 2802 | F - +61 2 (02) 9281 7768 | info@fortecatering.com.au